

DINNERLY



Indonesian Tofu and Coconut Rice with Tomato, Cucumber and Peanuts



30 minutes



2 Servings

Looking for a new vegetarian family favourite? Coat satay tofu in an Indonesian spice paste and cook until golden, then team with rice infused with coconut milk and a fresh tomato and cucumber salad. Easy and delicious!

WHAT WE SEND

- 1 tomato
- 1 Lebanese cucumber
- 200g peanut satay tofu ^{1,5,6}
- 20g peanuts ⁵
- 55g ayam goreng paste
- 150g jasmine rice
- 200ml coconut milk

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 2 garlic cloves
- 1¼ tbs vegetable oil
- 2 eggs ³
- 1 tsp white vinegar
- 1 tsp sugar

TOOLS

- small saucepan with lid
- small saucepan
- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Peanuts (5), Soy (6). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 795kcal, Fat 45.5g, Carbs 86.1g, Proteins 31.4g



1. Prep ingredients

Halve the **tomato** and thinly slice. Thinly slice the **cucumber** on an angle. Thickly slice the **tofu**. Roughly chop the **peanuts**. Crush or finely chop **2 garlic cloves**. Combine the garlic, **half the ayam goreng paste*** and **3 tsp vegetable oil** in a large bowl and season with **salt and pepper**. Add the **tofu** and gently toss to coat.



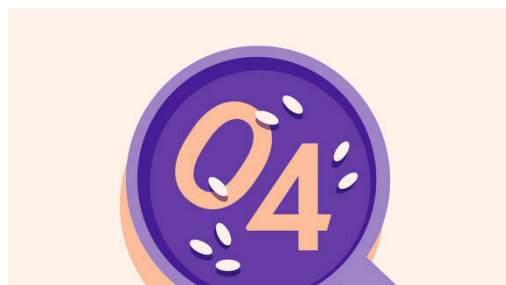
2. Make coconut rice

Rinse the **rice** until the water runs clear. Put the rice, **half the coconut milk*** and **200ml water** in a small saucepan over medium heat. Bring to a simmer, then reduce the heat to low and cook, covered, for 12-14 mins until tender and the liquid is absorbed (see Kitchen notes). Turn off the heat and stand, covered, for at least 5 mins.



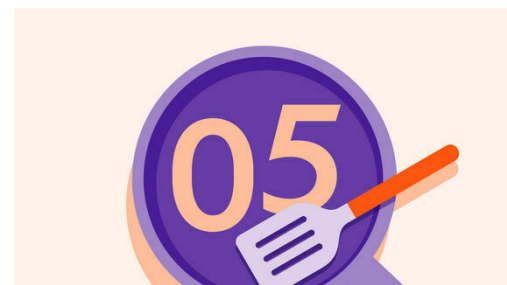
3. Boil eggs

Meanwhile, bring a small saucepan of water to the boil for the eggs. Cook **2 eggs** in the pan of boiling water for 6 mins for soft-boiled or 8 mins for hard-boiled. Drain, then cool in cold water.



4. Warm tofu

Heat **1 tbs vegetable oil** in a medium frypan over medium-high heat. Cook the **tofu** for 1-2 mins each side until golden. Remove the pan from the heat. Put **1 tsp white vinegar** and **1 tsp sugar** in a large bowl and stir to dissolve. Add the **tomato** and **cucumber**, season with **salt and pepper** and toss to combine.



5. Serve up

Peel and quarter the **eggs**. Season the **rice** with **salt and pepper** and stir to combine. Press half the rice into a small bowl and unmould on a plate, then repeat with the remaining rice. Alternatively, divide the rice among plates. Divide the **tofu**, **salad** and egg among the plates. Scatter over the **peanuts** and enjoy!



6. Kitchen notes

Make sure your heat is on the lowest it will go. You want the rice to gently simmer until cooked through. ~ Like it herby? Chop some coriander and scatter over the tofu and rice. Like a kick of heat? Scatter with chilli flakes or finely chopped fresh chilli.